

## BBQ CHORIZO, PINEAPPLE & GREEN CAPSICUM PIZZA

### Ingredients

1 pizza base (20cm diameter)  
2 tbs pizza sauce  
1 cup mozzarella cheese  
50g Hans sliced Chorizo

1 medium green capsicum  
125g pineapple pieces (drained)  
BBQ sauce to swirl on top

### Method

Preheat oven to 180c  
Spread pizza sauce over base  
Sprinkle with half the mozzarella cheese  
Spread Hans sliced Chorizo, pineapple pieces & capsicum evenly over the base  
Sprinkle with remaining mozzarella cheese  
Bake approximately 15 minutes until golden  
Serve with a swirl of BBQ sauce on top

## FETTUCCINE CARBONARA

### Ingredients

8 rashers bacon  
450g fettuccine  
4 eggs  
½ cup (60g) grated fresh Parmesan cheese  
1¼ cups (300ml) cream  
Black pepper

### Method

1. Trim bacon and cut into chunks. Fry in frypan over medium heat until crispy, remove and drain on a paper towel.
2. Boil a large pot of water add a splash of olive oil and a pinch of salt and cook the fettuccine for 9-10 minutes, or till al dente. Drain and return to pot to keep warm.
3. Beat the eggs, cheese and cream in a bowl, then add the bacon. Pour over the pasta in the pot and toss gently with tongs.
4. Return the pan to a very low heat and cook for 1 - 2 minutes, or until slightly thickened - don't overheat or the eggs will scramble. Season well with black pepper and serve.

## BACON CHEDDAR DEVEILED EGGS

### Ingredients

12 eggs  
1/2 cup mayonnaise  
4 slices bacon  
2 tablespoons finely shredded Cheddar cheese  
1 tablespoon mustard

### Method

1. Place eggs in a saucepan, and cover with cold water. Bring water to a boil and immediately remove from heat. Cover, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, and cool. To cool more quickly, rinse eggs under cold running water.
2. Meanwhile, place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Alternatively, wrap bacon in paper towels and cook in the microwave for about 1 minute per slice. Crumble and set aside.
3. Peel the hard-cooked eggs, and cut in half lengthwise. Remove yolks to a small bowl. Mash egg yolks with mayonnaise, crumbled bacon and cheese. Stir in mustard. Fill egg white halves with the yolk mixture and refrigerate until serving.

## GARLIC, BASIL, AND BACON DEVEILED EGGS

### Ingredients

12 eggs  
5 slices bacon  
2 large cloves garlic, pressed  
1/2 cup finely chopped fresh basil  
1/3 cup mayonnaise  
1/4 teaspoon crushed red pepper flakes  
salt and pepper to taste  
1/4 teaspoon paprika for garnish

### Method

1. Place the eggs into a saucepan in a single layer and fill with water to cover the eggs by 1 inch. Cover the saucepan and bring the water to a boil over high heat. Remove from the heat and let the eggs stand in the hot water for 15 minutes. Drain. Cool the eggs under cold running water. Peel once cold. Halve the eggs lengthwise and scoop the yolks into a bowl. Mash the yolks with a fork.
2. Cook the bacon in a large, deep skillet over medium-high heat until evenly browned,

about 10 minutes. Drain on a paper towel-lined plate; chop once cool. Add to the mashed egg yolks. Stir the basil, mayonnaise, red pepper flakes, salt, and pepper into the mixture until evenly mixed. Fill the egg white halves with the mixture; sprinkle each stuffed egg with a bit of paprika.

## JENNY'S SPAGETTI BOLAGNAISE

### Ingredients

Olive oil

Onion

Garlic

550g lean mince

1 tin tomato soup

1/4 cup tomato paste

Oregano (good pinch)

1/2 cup red wine

2 tablespoon tomato sauce

2 tablespoon sweet chilli sauce

1/2 cup chicken stock

### Method

Sauté onion and garlic in the olive oil then brown the mincemeat until colour changes.

Add wine and oregano and reduce for 2 minutes. Add tomato paste and cook 1 minute

Add tomato soup, chicken stock, tomato sauce and sweet chilli sauce

Simmer for about 1 hour. Add salt and pepper to taste

## JULIE'S LAMB, FETA AND HERB WHOLEMEAL PASTA

### Ingredients

[500g San Remo wholemeal penne pasta](#)

2 tablespoons olive oil

1 small onion, finely chopped

1 garlic clove, crushed

500g lamb mince

2 tablespoons lemon juice

3 vine-ripened tomatoes, finely chopped

1/2 cup feta cheese, crumbled  
1/2 cup flat-leaf parsley leaves, chopped  
Salt and Pepper to taste

## Method

1. Cook pasta according to packet directions, or until al dente.
2. Meanwhile, heat oil in a frying pan over medium heat. Add onion and cook for 3 to 4 minutes. Add garlic and cook for a further 1 minute.
3. Increase heat to medium-high. Add mince and cook, stirring with a wooden spoon, for 3 minutes or until mince is browned. Add lemon juice, tomatoes and salt and pepper. Cook for 4 to 5 minutes or until tomatoes soften. Remove from heat.
4. Drain pasta and return to pan. Add mince mixture, feta and parsley. Toss. Season with salt and pepper and serve

## SAN CHOY BOW WITH PORK & SHIITAKE MUSHROOMS

### Ingredients

Iceberg lettuce leaves, to serve  
4 tablespoon peanut oil  
2 cloves garlic, finely sliced  
2 tablespoon ginger, finely julienned  
300g pork mince  
½ red onion, chopped  
8 shitake mushrooms, sliced  
1 stick of celery, chopped  
2 tablespoons sugar  
2 tablespoons light soy sauce  
2 tablespoons oyster sauce  
½ teaspoon sesame oil  
3 tablespoons rice wine (shao hsing cooking wine)  
1 cup bean sprouts  
1 carrot julienned  
6 green onions, sliced diagonally  
8 snow peas, julienned  
1 large red chilli, finely sliced diagonally

1 handful coriander sprigs, leaves only

hoisin sauce to serve

## Method

Trim lettuce leaves and cover in cold water, soak in refrigerator for 15 minutes, drain.

Heat a wok over high heat. Add oil, garlic and ginger and stir-fry for 20 seconds. Add mince and fry for 2-3 minutes, breaking up any lumps with a wooden spoon. Add onion, mushrooms and celery and cook for 1 minute.

Add sugar, soy, oyster sauce, sesame oil and rice wine, cook for 30 seconds. Add sprouts, carrot, half the green onions, snow peas, chill and coriander and stir for 30 seconds.

To serve, spoon pork filling into lettuce leaves, top with remaining onions and roll up. Serve with hoisin sauce on the side..

## JAMIE OLIVER'S CAPSICUM

## Ingredients

Red Capsicum

Cashew Nuts

Olive Oil

Paprika

Lemon Juice

## Method

Cook capsicum in oil until tender then add lemon juice, cashew nuts and paprika

## PETERS UNNAMED ZUCCCHINI DISH

### Ingredients

zucchini  
tomato  
onion  
soy sauce  
garlic  
chilli  
coriander (optional)

### Method

Chop vegetables then sauté